U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIE	W DATE	ESTABLISHMENT NO. AND NAM	1E		CITY Sawa			
INTERNATIONAL PROGRAMS		24/01	G1 Gunma-Kon Shokuniku C	roshiu	ri Shijo. Co. LTD	COUNTRY			
FOREIGN PLANT REVIEW FORM						Japan			
NAME OF REVIEWER Dr. Oto Urban	Dr. K	IAME OF FOREIGN OFFICIAL Dr. Kazuko Ohno			EVALUATION Acceptable X Acceptable/ Re-review Unacceptable				
CODES (Give an appropriate code for each r A = Acceptable M = Margina	eview i	tem listed ceptable	below) U = Unacceptable	N :	= Not Reviewed	O = Does not ap	ρlγ		
· · · · · · · · · · · · · · · · · · ·		Cross contamination prevention			Formulations		55 O		
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing			Packaging mater	ials	56 A		
Water potability records	01 A	Product	t handling and storage	30 A	Laboratory confirmation				
Chlorination procedures	02 A	Product reconditioning			Label approvals				
Back siphonage prevention	03 A	Produc	t transportation	32 N	Special label claims				
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGRA	AM	Inspector monito	oring	O 60		
Sanitizers	05 A	Effectiv	ve maintenance program	33 M	Processing schee	61 O			
Establishments separation	06 A	Preope	rational sanitation	34 M	Processing equip	62 O			
Pestno evidence	07 M	Operat	ional sanitation	35 A	Processing recor	rds	63 O		
Pest control program	08 A	Waste disposal			Empty can inspe	64 O			
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedure	s	65 O		
Temperature control	10 A	Animal identification			Container closur	e exam	66 O		
Lighting	11 M	Antem	ortem inspec. procedures	38 A	Interim containe	r handling	67 O		
Operations work space	12 A	Antem	ortem dispositions	39 A	Post-processing	handling	68 0		
Inspector work space	13 A	Humar	ne Slaughter	40 A 41 A	Incubation proce	edures	69 O 70 O		
Ventilation	14 A	Postmortem inspec. procedures			Process. defect actions - plant				
Facilities approval	15 A	Postmortem dispositions			Processing control – inspection 7				
Equipment approval	16 O	Condemned product control			5. COMPLIANCE/ECON. FRAUD CONTRO				
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control			Export product i	dentification	72 A		
Over-product ceilings	17 M	Return	ed and rework product	45 A	Inspector verific	ation	73 A		
Over-product equipment 18 A			3. RESIDUE CONTROL		Export certificates				
Product contact equipment	19 A	Residu	e program compliance	46 A	Single standard		75 A		
Other product areas (inside)	20 A	Sampl	ing procedures	47 A	Inspection supe	rvision	76 A		
Dry storage areas	21 A	Resido	ue reporting procedures	48 A	Control of secur	77 A			
Antemortem facilities	22 M	Approval of chemicals, etc.			Shipment secur	78 A			
Welfare facilities	23 A	Storage and use of chemicals			Species verifica	79 A			
Outside premises	utside premises 24 M		4. PROCESSED PRODUCT CONTROL		"Equal to" state	to" status			
(c) PRODUCT PROTECTION & HANDLIN	G	Pre-boning trim			Imports		81 O		
Personal dress and habits	25 A	Bonel	ess meat reinspection	52 A	SSOP		82 M		
Personal hygiene practices	26 A	Ingredients identification			E. coli		83 M		
Sanitary dressing procedures	27 A	Contr	ol of restricted ingredients	54 O					

FOREIGN PLANT REVIEW FORM (reverse)	8/24/01	G1 Gunma-Kon Shokuniku Oroshiu	COUNTRY Japan		
NAME OF REVIEWER Dr. Oto Urban	NAME OF FORE Dr. Kazuko O			ceptable/ Unacceptable	
COMMENTS:					

- 7 Flies and a large spider web were observed on the slaughter floor during preoperational sanitation inspection. These deficiencies were corrected immediately by the establishment management.
- 11 Light in the ante-mortem inspection area was inadequate. This was scheduled for correction by the establishment.
- 17 Flaking paint was observed over a product traffic area in the tongue-washing room during preoperational sanitation inspection.

 This was corrected immediately by the establishment management.
- 17 Water was observed dripping from the ceiling in the offal wash area. This was corrected by the management.
- 22 Suspect animals were not physically separated from non-suspect animals. This was scheduled for prompt correction.
- 24 Much discarded material was observed in the mechanical room (potential pest harborage). Correction was scheduled by the establishment.
- 29 The employee performing bleeding failed to sanitize his knife after cutting through the skin. This deficiency was corrected by the establishment officials.
- 29 The employee removing viscera cut through intestine and continue to work without sanitizing his knife. This was corrected by the inspection service.
- 34 Paint on the conveyor belt and non-dripping condensation on the ceiling were observed in the deboning room during the preoperational sanitation inspection. This was corrected immediately by the establishment management.
- 34 Dripping condensation was observed over production areas in the offal room during preoperational sanitation inspection. Corrected by the establishment officials.
- 43 Condemned product was not properly denatured. This procedure was to be corrected by the company.
- 82 Preventive action was missing in the SSOP program.
- 83 The sponge method was used for collecting E. coli samples for testing, while incision method criteria were used for evaluation of the test results.

INTERNATIONAL PROGRAMS	8/27/01		M1 MiyaTiku Co. LTD					COUN	TRY	
FOREIGN PLANT REVIEW FORM						Japan				
NAME OF REVIEWER Dr. Oto Urban	NAME OF FOREIGN OFFICIAL Dr. Kazuko Ohno					EVALUATION X Acceptable				Unacceptable
CODES (Give an appropriate code for each of A = Acceptable M = Margin	eview ally Acc	item listed ceptable	1 below) U = Una	cceptable	N ≈	Not Reviewe	d	0 =	Does n	not apply
1. CONTAMINATION CONTROL		Cross contamination prevention 28			Formulations			55 O		
(a) BASIC ESTABLISHMENT FACILITIES		Faulament Conitizing			29 A	Packaging materials			56 A	
Water potability records	01 A	Product handling and storage			30 A	Laboratory confirmation				57 O
Chlorination procedures	02 A	Product reconditioning			31 A	Label approvals			58 A	
Back siphonage prevention	03 A	Product transportation			32 A	Special label claims				59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRA			4	Inspector monitoring				O eo
Sanitizers	05 A	Effecti	ve maintenance		33 M	Processing schedules				61 O
Establishments separation	06 A	Preope	rational sanitation	อก	34 M	Processing equipment				62 O
Pestno evidence	07 M	Operational sanitation			35 A 36 A	Processing records				O 63
Pest control program	08 M	Waste disposal				Empty can inspection				64 O
Pest control monitoring	09 A	2. DISEASE CONTROL				Filling procedures				65 O
Temperature control	10 A	Animal identification			37 A	Container closure exam			66 0	
Lighting	11 M	Antemortem inspec. procedures			38 A	Interim container handling			67 O	
Operations work space	12 A	Antemortem dispositions			39 A	Post-proce	ssing	handli	ng	68 O
Inspector work space	13 A	Humane Slaughter			40 A	Incubation	proce	edures		69 O
Ventilation	14 A	Postmortem inspec. procedures			41 A	Process. defect actions plant			1 -	
Facilities approval	15 A	Postm	ortem dispositio	ns	42 A	Processing control - inspection			tion 71	
Equipment approval	16 O	Condemned product control			43 M					
(b) CONDITION OF FACILITIES EQUIPMENT		Restric	cted product cor	ntrol	44 A	Export product identification			72 A	
Over-product ceilings	17 A	Returr	ned and rework	product	45 A	Inspector verification			73 A	
Over-product equipment	18 A	3. RESIDUE CONTROL				Export certificates				74 A
Product contact equipment	19 A	Residu	ie program com	pliance	46 A	Single star	ndard		_	75 A
Other product areas (inside)	20 A	Samp	ling procedures		47 A	Inspection	supe	rvision		76 A
Dry storage areas	21 A	Resido	ue reporting pro	cedures	48 A	Control of security items			77 A	
Antemortem facilities	22 M	Appro	val of chemicals	s, etc.	49 A	Shipment	securi	ity		78 A
Welfare facilities	23 A	Stora	ge and use of ch	nemicals	50 A	Species ve	erifica	tion		79 A
Outside premises	24 A	4. PROCESSED PRODUC		DUCT CONTROL	"Equal to" s		o" status		80 A	
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim			51 A	Imports			81 O	
Personal dress and habits	25 A	Bonel	ess meat reinsp	ection	52 A					82 A
Personal hygiene practices	26 A	Ingradients identification			53 O	•			83 M	
Sanitary dressing procedures	27 M	Contr	ol of restricted	ingredients	54 O	1				
										

REVIEW DATE | ESTABLISHMENT NO. AND NAME

U.S. DEPÁRTMENT OF AGRICULTURE FOOD SAFETY.AND INSPECTION SERVICE INTERNATIONAL PROGRAMS CITY Takasaki

FOREIGN PLANT REVIEW FORM (reverse)	8/27/01	M1 MiyaTiku Co. LTD	CITY Takasaki COUNTRY Japan		
NAME OF REVIEWER Dr. Oto Urban	NAME OF FORE Dr. Kazuko O		Cceptable/ Unacceptable		
COLUMENTS					

COMMENTS:

- 7 A fly and a spider web were observed in the slaughter house during preoperational sanitation inspection. These deficiencies were corrected immediately by the establishment management.
- Rodent poison was used in the cartoon storage room. This was scheduled for correction by the company officials.
- 11 Light in the ante-mortem and deboning room inspection areas was inadequate. This was corrected immediately by the establishment management.
- 22 Suspect animals were not physically separated from non-suspect animals. This was scheduled for prompt correction by the company.
- 27 The employee responsible for head washing did not wash the nostrils. The inspection personal took immediate corrective action.
- 27 One carcass was contaminated by hair in the cooler. This deficiency was immediately corrected by the establishment officials.
- 33 Several holes were observed under doors in the product shipping area. This deficiency was scheduled for correction by the establishment management.
- 34 Paint and dust were observed on a conveyor belt in the packaging room during preoperational sanitation inspection. This was corrected immediately by the company management.
- 34 Non-dripping condensation was observed in the pre-chill and offal rooms during preoperational sanitation inspection. These deficiencies were corrected by the establishment management.
- 43 Condemned product was not properly identified and denatured. This procedure was to be corrected by the company.
- 83 The sponge method was used for collecting E. coli samples for testing, while incision method criteria were used for evaluation of the test results.

JUS. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVIE	W DATE	ESTABLISHMENT NO.	AND NAME			CITY		
		8/28/01 K1 Minamikyusyu Tchikusan Kogyo			Co. LTD	Sueyoshi COUNTRY			
FOREIGN PLANT REVIEW FORM						Japan			
NAME OF REVIEWER Dr. Oto Urban	NAME OF FOREIGN OFFICIAL Dr. Kazuko Ohno					EVALUATION Acceptable X Re	ceptable/ Unacce	ptable	
CODES (Give an appropriate code for each $A = Acceptable$ $M = Marginal Acceptable$			I below) U = Unaccept	table	N =	Not Reviewed	O = Does not ap	ply 55	
1. CONTAMINATION CONTROL		C contamination aroughted			28 A	Formulations			
(a) BASIC ESTABLISHMENT FACILITIES		Contrarant Capitalina			29 A	Packaging materials			
Water potability records	01 A	Produc	t handling and stora	ge	30 A	Laboratory confirmation			
Chlorination procedures	02 A	Produc	t reconditioning		31 A	Label approvals			
Back siphonage prevention	03 A	Produc	t transportation		32 N	Special label claims			
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATIO	ON PROGRAM	A	Inspector monitoring			
Sanitizers	05 A	Effecti	ve maintenance prog	gram	33 A	Processing schedules			
Establishments separation	06 A	Preope	rational sanitation		34 M	Processing equipment			
Pestno evidence	07 M	Operat	ional sanitation		35 A	Processing recor	ds	63 O 64 O	
Pest control program	08 M	Waste disposal			36 A	Empty can inspection			
Pest control monitoring	09 A	2. DISEASE CONTROL				Filling procedure	'S	65 O	
Temperature control	10 A	Animal identification			37 M	Container closure exam			
Lighting	11 A	Antemortem inspec. procedures			38 A	Interim containe	r handling	67 O	
Operations work space	12 A	Antemortem dispositions			39 A	Post-processing	handling	68 O	
Inspector work space	13 A	Humane Slaughter			40 A	Incubation procedures			
Ventilation	14 A	Postmortem inspec. procedures			41 M	Process. defect actions plant			
Facilities approval	15 A	Postmortem dispositions			42 A	Processing control inspection			
Equipment approval	16 O	Condemned product control			43 M	5. COMPLIANCE/ECON. FRAUD CONTR			
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control			44 A	Export product i	dentification	72 A	
Over-product ceilings	17 M	Return	ned and rework prod	luct	45 A	Inspector verific	ation	73 A 74 A	
Over-product equipment	18 A					Export certificates			
Product contact equipment	19 A	Resid	se program compliar	nce	46 A	Single standard		75 A	
Other product areas (inside)	20 A	Samp	ling procedures		47 A	Inspection supe	rvision	76 A	
Dry storage areas	21 M	Resid	ue reporting procedu	ıres	48 A	Control of secur	rity items	77 A	
Antemortem facilities	22 M	Appro	val of chemicals, et	c.	49 A	Shipment secur	ity	78 A 79	
Welfare facilities	23 A	Stora	ge and use of chemi	icals	50 A	Species verification			
Outside premises	24 A	A PROCESSED PRODUCT CONTROL		CONTROL		"Equal to" state	ıs	80 A	
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports		81 O 82		
Personal dress and habits	25 A	Bone	ess meat reinspection	on	52 A	SSOP			
Personal hygiene practices	26 A				53 O	E. coli		83 N	
Sanitary dressing procedures	27 A	Control of restricted ingredients			54 O				